

Buttermilk Cafe



Biscuits

Start your day with one of these and it's bound to be a good one.

- BASKET O' BISCUITS (4 biscuits)** **\$10.99**
Biscuits served warm and drizzled with honey butter. Great for sharing.
- THE B & G** **\$14.89**
Two fluffy biscuits smothered in sausage gravy and served with crispy potatoes. Upgrade to farmhouse or cracklins + \$3. *Sub chorizo gravy.*
- THE B & G, ADD THE E** **\$15.89**
Same as above but topped with two eggs, over easy and served with crispy potatoes. Upgrade to farmhouse or cracklins + \$3.
- BISCUIT SANDWICH** **\$16.89**
Scrambled eggs, cheddar cheese, pick a protein option of griddled ham, honey smoked bacon, or sausage. Served with crispy potatoes. Upgrade to farmhouse or cracklins + \$3.
- STUFFED BREAKFAST BISCUIT** **\$18.99**
Homemade biscuit stuffed with cherry wood smoked bacon, scrambled eggs, sausage gravy, cheddar jack cheese. Topped with more sausage gravy, cheddar, and crumbled bacon and served with Farmhouse potatoes.
- CHICKEN N' BISCUITS** **\$18.99**
Open-faced biscuit with buttermilk fried chicken, smothered in sausage gravy and topped with cheddar, crumbled honey smoked bacon and two eggs your way. Served with crispy potatoes. Upgrade to farmhouse or cracklins + \$3. *Sub chorizo gravy.*
- CHORIZO GRAVY AND BISCUITS** **\$16.89**
Two fluffy biscuits smothered in house made chorizo gravy, topped with queso fresco, served with crispy potatoes and two eggs your way. Upgrade to farmhouse or cracklins +\$3.

Eggs

So many ways to make your morning great.

EGGS YOUR WAY...\$10.49 + Meat...\$13.99

Two eggs served how you like them with crispy potatoes. Your choice of toast, english muffin, biscuit or a side of our buttermilk pancakes.
Upgrade to specialty pancakes, farmhouse or cracklins + \$3 • Sub field greens or fruit cup for +\$1.50
Meat - sausage links, ham off the bone, honey smoked bacon
Upgrade to Nitrate Free Apple/Gouda Chicken Sausage +\$1 / Honey bourbon glazed pork belly + \$3

- CORNED BEEF HASH N' EGGS** **\$16.99**
House-made corned beef w/green and red peppers, onions, mixed w/crispy potatoes. Plus two eggs your way, and your choice of toast, english muffin, biscuit or a side of our buttermilk pancakes. Add gruyere +\$1
- NO YOLK SCRAMBLER** **\$14.49**
Figure flattering scrambled egg whites cooked in heart healthy olive oil, a side of tomatoes & avocado served with multi-grain toast and a cup of fresh fruit.
- IRON MAN SCRAMBLER** **\$14.99**
Scrambled egg whites cooked in heart healthy olive oil, served with nitrate free apple / gouda chicken sausage and multi-grain toast. Comes with a side of sautéed spinach and mushrooms.
- CHILAQUILES** **\$15.99**
House made tortilla chips, fire roasted salsa, chipotle crema, queso fresco, chihuahua cheese, pickled red onion & cilantro. Topped with 2 sunny side up eggs. Add chorizo for + \$2

Omelets

You need a break? Lets crack some eggs. Omelets are served with crispy potatoes + toast, english muffin, biscuit or a side of our buttermilk pancakes. Upgrade to specialty pancakes, farmhouse or Cracklins + \$3. Field greens or fruit cup for +\$1.50.

- THE CHEESER** **\$15.59**
Fluffy omelet loaded with cheddar and jack cheese. Add Ham +\$2
- VEGGIE** **\$16.39**
Wild mushrooms, onion, tomato, bell peppers, spinach and broccoli.
- TOWANDA** **\$17.89**
Fried green tomatoes, smoked bacon, roasted jalapenos, cheddar jack cheese, topped with avocado and drizzled with a remoulade crema.
- BUTCHER'S BLOCK** **\$17.59**
Griddled country ham, sausage, hickory smoked bacon, onion, green peppers and cheddar cheese. Add sausage gravy & crumbled bacon for + \$1.50.
- THE GOAT** **\$17.89**
Nitrate free apple/gouda chicken sausage, sun-dried tomato, spinach and herbed goat cheese.
- THE RANCH** **\$17.89**
Chorizo, roasted jalapeño, avocado, tomato, cheddar cheese, topped with salsa verde & chipotle crema. *Sub chicken chorizo.*
- THE FRENCHIE** **\$17.89**
Array of wild mushrooms, caramelized onions, smoked bacon, and brie cheese.

Bennys

Farm fresh benedicts ready to order and calling your name. Served with our crispy potatoes. Substitute...
Field greens or fruit cup for +\$1.50.
Farmhouse potatoes + \$3
Salt & vinegar cracklins + \$3

- CLASSIC** **\$15.89**
Griddled canadian bacon, poached eggs on a toasted english muffin, drizzled with creamy hollandaise.
- FRIED GREEN TOMATOES** **\$17.49**
Cornmeal-cruised fried green tomatoes, honey smoked bacon and poached eggs on a toasted english muffin with remoulade hollandaise.
- LITTLE ROOSTER** **\$16.99**
Chicken chorizo, tomato, poached eggs, avocado hollandaise and topped with queso fresco. Served on grilled masa cakes.
- SMOKED SALMON BENNY** **\$18.49**
Smoked salmon, grilled tomato, shaved red onion, avocado, capers and poached eggs on a toasted bagel with a creamy lemon dill hollandaise.
- ALABAMA HOT CHICKEN BENNY** **\$18.99**
Two homemade cheddar scallion biscuits, topped with a boneless fried chicken thigh glazed with hot pepper jelly sauce, two fried eggs, sharp white cheddar and an alabama white BBQ sauce.

Skillets

Our skillets never met a hunger they couldn't satisfy. Choose from below over our crispy potatoes and topped with two eggs your way. Served with toast, english muffin, biscuit or a side of our buttermilk pancakes. Upgrade to a specialty pancake + \$3

- HOLY MOLY** **\$21.99**
Ancho spiced black angus flat iron steak, chorizo, roasted black bean & corn salsa, avocado, chihuahua cheese. Topped with Mexican mole sauce, chipotle crema and tortilla chips.
- MOUNTAIN HOUSE** **\$17.89**
Wild mushrooms, caramelized onions, sautéed spinach, honey smoked bacon, cheddar & jack cheese.
- WILBUR** **\$17.89**
Griddled country ham, sausage, honey smoked bacon, caramelized onions, green peppers, cheddar & jack cheese.
- CHICKEN FRIED CHICKEN** **\$18.99**
Golden fried chicken, honey smoked bacon, sausage, griddled country ham, bell peppers, onion, cheddar & jack cheese, topped with sausage gravy.
- THE MARKET** **\$17.39**
Fresh spinach, wild mushrooms, broccoli, tomato, onions, cheddar & jack cheese.
- RED ROOSTER (SPICY)** **\$18.99**
Sweet potatoes, chorizo, jalapeños, onions, avocado slices and crumbled queso fresco. *Sub chicken chorizo.*
- SALT & VINEGAR** **\$18.99**
Salt & Vinegar Cracklin potatoes finished with Fleur de sel, honey smoked bacon, ham, caramelized onions topped with smoked gouda cheese sauce.

Pancakes

This is our bread and batter. Light and fluffy and full of awesomeness. Upgrade to 100% Pure maple syrup +\$1.79
MAKE IT A SHORT STACK FOR \$1.00 LESS.

- B-U-T-T-E-R-M-I-L-K** **\$12.49**
A stack of our signature buttermilk pancakes simply served with butter and warm syrup. Add fresh blueberries, strawberries, bananas or chocolate chips + \$1.69 per ingredient. Add mixed berries +\$2.
- LEMON BLUEBERRY** **\$14.99**
Lemon infused batter, fresh blueberries, dusted with powdered sugar and a dollop of whipped cream then topped with blueberry compote.
- BANOFFEE PIE** **\$15.39**
A stack of buttermilk pancakes with bananas and chocolate chips in the batter, topped with toffee sauce, graham cracker crumbles, banana slices and chocolate curls.
- CINNAMON ROLL** **\$15.39**
A delicious swirl of cinnamon infused in our pancakes, topped with ooey-goey cream cheese icing.
- HONEY BUN** **\$15.39**
Our buttermilk pancakes infused with honey butter and topped with a warm syrup and toasted almonds.

French Toast

When a regular loaf of bread just won't do. Our eggy bread is the champion of breakfast, cut thick and grilled to a golden perfection. Upgrade to 100% Pure maple syrup +\$1.79

- SIMPLE SERVED FRENCH TOAST** **\$12.49**
Brioche bread soaked in our vanilla infused buttermilk batter, served with butter and warm syrup. Add fresh blueberries, strawberries, bananas or chocolate chips + \$1.69 per ingredient. Add mixed berries +\$2
- THREE MILKS** **\$14.99**
Our version of a Tres Leche cake (french toast style) encrusted in coconut flakes and topped with cinnamon whipped cream and hazelnut syrup and a drizzle of coconut cream sauce.
- BLACKBERRY BRIE** **\$14.99**
Our brioche bread stuffed with creamy brie cheese and drizzled with our homemade blackberry compote and topped with fresh berries.
- STUFFED BANANA BOURBON** **\$15.39**
Two slices of our brioche bread, layered with bourbon banana patisserie cream, topped with foster sauce, bananas, honey smoked bacon, and toasted pecans.

Crepes

Made with a splash of buttermilk and dressed up with sweet or savory toppings and flavorful fillings they are sure to please, Bonjour! Upgrade to 100% Pure maple syrup +\$1.79

- CREPES N' BERRIES** **\$14.39**
Simply served with butter, warm syrup and a handful of fresh berries.
- BANANA NUTELLA** **\$14.99**
Melt-in-your-mouth crepes layered with hazelnut chocolate spread, fresh banana slices, crushed walnuts and a dusting of confectioners sugar.
- STRAWBERRIES & CREAM** **\$14.99**
Topped with fresh strawberries, a strawberry compote, whipped cream and a drizzle of creme anglaise.
- GRIDDLED HAM & CHEESE** **\$14.39**
Crepes filled with savory country ham and melty gruyère cheese and hollandaise.
- LITTLE GOATS** **\$14.89**
Honey smoked bacon, wild mushrooms, caramelized onions, spinach & herbed goat cheese.

Waffles

We believe that some days are sweeter than others, especially when you start your day with one of these. Upgrade to 100% Pure maple syrup +\$1.79

- BELGIAN** **\$11.99**
Simply served with butter and warm syrup. Add fresh blueberries, strawberries, bananas or chocolate chips + \$1.69 per ingredient.

Denotes Signature Item

BREAKFAST CONTINUED ON THE OTHER SIDE...
Please ask about our gluten free menu.

Grains

Whoever said "wholesome" can't also be delicious? Not us.

THE PARFAIT \$10.99

Greek yogurt topped with crunchy granola, fresh berries, local honey, toasted walnuts and cinnamon.

OLD-FASHIONED OATMEAL \$7.99

Simply served with cinnamon and brown sugar. Add dried cranberries, fresh blueberries, bananas or toasted walnuts. + \$1 each

QUINOA BREAKFAST BOWL \$12.99

Greek yogurt, quinoa, blackberries, almonds, sunflower seeds, local honey and mint.

Specialty Items

THE WHOLE FARM SANDWICH \$17.99

Fried Chicken, honey smoked bacon, sharp cheddar, scrambled eggs topped with house made Hollandaise on a buttery brioche bun. Served with crispy potatoes. Upgrade to farmhouse or salt & vinegar cracklins +\$3

SPECIALTY EGG PANINI \$15.69

Scrambled eggs with spinach, honey smoked bacon, seasoned tomato and havarti cheese, grilled and pressed on Italian bread. Served with our crispy potatoes. Sub field greens or fruit for +\$1.50. Substitute farmhouse potatoes (Havarti, onions, bacon, ham and green peppers) + \$3. Salt & Vinegar Cracklins + \$3.

CROISSANT SANDWICH \$15.69

Flaky croissant with scrambled eggs, cheddar cheese and your choice of griddled ham, honey smoked bacon, or sausage. Served with our crispy potatoes. Sub field greens or fruit for +\$1.50. Substitute farmhouse potatoes (Havarti, onions, bacon, ham and green peppers) + \$3. Salt & Vinegar Cracklins + \$3.

SMOKED SALMON PLATE \$17.99

Smoked salmon, cream cheese, tomato, capers, red onion served with a toasted bagel and a hard boiled egg.

AVOCADO TOAST \$15.99

Grilled ancient grain bread, avocado, feta, pickled red onions, chives, and drizzle of Calabrian chili oil served with field greens.

Sides

Everyone has their better side, but it's hard to decide which is our best.

Honey Bourbon glazed pork belly \$7.99

Honey smoked bacon	\$5.99
Pork sausage links	\$5.49
Griddled country ham	\$5.49
Nitrate free apple/gouda chicken sausage	\$4.89

House-made corned beef w/green & red peppers, onions, mixed w/crispy potatoes. Add gruyere + \$1 \$8.99

Crispy potatoes	\$4.99
Roasted sweet potatoes	\$6.49

Farmhouse potatoes \$7.99

Havarti, onions, bacon, ham and green peppers

Basket of fries	\$4.99
Basket of sweet potato fries	\$5.49

Salt & Vinegar Cracklins w/side of smoked gouda cheese sauce \$7.99

Honey biscuit	\$2.99
Buttermilk biscuit	\$2.99
Toast: white, multi-grain, marble rye, sourdough	\$2.50
Gluten free toast	\$3.29
English muffin	\$2.50
Bagel	\$2.75
Bagel & cream cheese	\$3.75

Buttermilk biscuit w/sausage gravy \$5.99

Fried green tomatoes w/side of ranch (4)	\$5.99
Fresh Seasonal Fruit Cup	\$3.99
Field greens salad, lightly dressed	\$4.99
Cup of fresh berries	\$4.99
One egg	\$1.69
100% pure maple syrup	\$1.79
Sausage gravy	Sm \$2.85 Lg \$3.99

Drinks

Don't forget to ask your server about our beer, wine and cocktail menu.

100% Freshly squeezed orange juice	Sm.	\$3.99
	Lg.	\$4.99
	Carafe	\$9.99

100% Freshly squeezed strawberry orange juice,	Sm.	\$4.99
valencia blood orange or grapefruit juice	Lg.	\$5.99
	Carafe	\$10.99

Apple, cranberry or tomato juice	Sm	\$2.99
	Lg.	\$3.99

Milk — whole, 2% or skim White Milk	Sm.	\$2.99
	Lg.	\$3.99

Chocolate Milk	Sm.	\$2.99
	Lg.	\$3.99

Hot chocolate	\$3.49
Smoeres Hot Chocolate	\$4.25
Hot tea (Benjamin Tea)	\$3.75

Flavors: earl grey, english, apricot, mint, guava grey, bamboo plum, forrest berries, peach, coconut frenzy, honey milk ginger, roasted almond

Free refills + Free cups to-go

Drip Coffee - Iced Tea - Fountain Drinks Only

Coffee (reg or decaf)	\$3.50
Iced tea	\$3.50
Fountain drinks	\$3.50

Lunch

Burgers

Meat your match. Our burgers are made with 100% black angus beef and grilled to your perfection. Served with french fries or field greens salad, lightly dressed. Try our sweet potato or garlic parsley fries + \$1. Salt & Vinegar Cracklins + \$3

SIGNATURE BURGER \$15.99

Our juicy burger or grilled chicken breast, served on a buttery brioche bun with lettuce, tomato, and pickle.

Add-ons \$.50 CENTS:	white american	pepper jack	bleu cheese
	smoked gouda	american	cheddar
	havarti	gruyere	fried egg
	grilled mushrooms	grilled jalapeno	caramelized onions
	honey sriracha aioli	southern style comeback sauce	

Add-ons \$1: Bacon, fried green tomato, avocado, chorizo

DINER BURGER \$17.99

Two 5oz. black angus patties with white american, chopped grilled onions, shredded iceberg, sliced dill pickles, bacon, and southern style comeback sauce on a buttered brioche bun. Served with Salt & Vinegar Cracklins w/side of smoked gouda cheese sauce.

HOT CHICK \$15.99

Hand-packed ancho spiced chicken patty, monterey jack, avocado, lettuce, and tomato topped with charred jalapeno avocado aioli and crispy tortilla strips. Lose the bun and tortilla strips to go keto.

MEAN BLACK BEAN \$15.99

Black bean burger, homemade pico, avocado, and mango aioli served on a brioche bun. Add cheese + \$0.50

MELTED PATTY \$15.99

Black angus beef hand-patty'd with sweet caramelized onions and melted american cheese on grilled marble rye.

Salads

Leafy greens, delicious mixings and big taste. All dressings made in-house.

MEAN GREEN CHICKEN \$16.29

Mixed greens, iceberg, ancho spiced tortilla strips, grilled chicken, avocado, black olives, tomato, feta with champagne vinaigrette.

COBB \$15.99

Romaine lettuce, avocado, cherry tomatoes, hard boiled eggs, scallions, grilled chicken, honey smoked bacon, crumbled bleu cheese and house-made buttermilk dressing.

BLT CHOPPED \$16.29

Romaine lettuce, roasted corn, cherry tomatoes, avocado, scallions, grilled chicken, honey smoked bacon, cornbread crisps, feta cheese with house made honey citrus vinaigrette.

FARMHOUSE \$15.99

Field greens and arugula blend, roasted beets, green apple, red onion, sugar glazed pecans, herbed goat cheese fritters and balsamic vinaigrette. Add chicken +\$3.

KALE \$15.99

Chopped kale, green apples, dates, toasted sunflower seeds, manchego cheese and creamy champagne vinaigrette. Add chicken +\$3.

HATCH CHILI CAESAR \$15.99

Romaine lettuce, roasted pepitas, avocado, queso fresco, ancho dusted tortilla strips & creamy hatch chili caesar dressing. Add chicken + \$3.

Sandwiches

Grilled, battered, rubbed and wrapped, our variety of farmhouse sandwiches are the answer to any mid-day craving. Served with fries or field greens. Try our sweet potato fries or garlic parsley fries + \$1. Salt & Vinegar Cracklins + \$3

NOT YOUR EVERYDAY CHICKEN \$16.99

Garlic crusted chicken, smoked provolone, honey smoked bacon, grilled onions, iceberg lettuce, and aioli served on grilled Italian bread.

SHAWARMA AND DELICIOUS \$17.99

Shawarma spiced chicken, crispy french fries, lettuce, onions, tomato, feta, house made tzatziki, and calabrian chili oil served on grilled naan bread.

THE FLAT IRON \$20.99

Chargrilled flat iron steak, caramelized onions & wild mushrooms, horseradish chive havarti served on buttery ciabatta bread with garlic aioli and arugula. Upgrade to Farmhouse or salt & vinegar cracklins +\$3

LIL' BIT OF CHICKEN FRIED \$16.99

Buttermilk fried chicken thigh, sharp white cheddar, shredded iceberg lettuce, sweet & spicy pickles, tomato and a tangy mayo. Served on a buttered brioche bun.

CUBANO \$15.99

Sliced smoked pork loin, shaved black forest ham, gruyère cheese, dijon mustard and mayo, topped with dill pickles and pressed to perfection on a soft ciabatta.

APPLE CHEDDAR CHICKEN \$16.99

Marinated grilled chicken, hickory smoked bacon, tangy brussel sprout apple slaw, white cheddar and honey mustard aioli served on a buttery brioche bun.

B-L-FRIED-T \$14.99

Fried green tomatoes, honey smoked bacon, lettuce and topped with our remoulade mayo on grilled brioche bread.

APRICOT & CHICKEN PANINI \$15.49

Grilled chicken breast w/ shaved red onion, havarti cheese, apricot preserves and arugula pressed on Italian bread.

THE STRUTTING HOG \$16.99

Toasted baguette with shaved ham & smoked turkey, smoked provolone cheese, seasoned tomato, shredded iceberg lettuce, garlic aioli, hot giardiniera relish and seasoning.

CHICKEN SALAD \$14.49

All white meat chicken, grapes, pecans, celery, julienned green apples, with romaine lettuce and house-made dijon mayo served on a croissant or multi-grain bread.

VEGGIE \$12.99

Roasted garlic hummus, cucumber, shaved red onion, feta, cherry tomato, cilantro, a drizzle of balsamic reduction sauce on 9-grain bread or a wrap. Add chicken + \$2.

Parties of 7 or more are subject to 18% gratuity Split + Share fee \$2

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of food-borne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.